

Hotel Dinner Menu

Nibbles

£3.50 each or all 4 for £10

Home baked bread & Butter

Mistoliva Olives

Chili hummus

Oregano & Garlic Sun Blushed Tomatoes

Starters

Celeriac Veloute £6.50 (vegan)

romanesco, chilli oil drizzle

Baked Camembert £10.50 (V)

roasted cherry tomatoes, balsamic vinegar

Scotch Egg £6.50

pancetta, mustard mayo sauce & watercress

Moules mariniere £7.50

Cream, Sofrito & warm Bread

Potted Duck £7.50

cornichons & warm bread

Salads & Pasta

Cavolo Nero Salad £7.00 (V)

parmesan shavings, crusty bread & creamy dressing

with Cajun spiced Chicken £12

with peri peri king prawns £13

Warm Duck Salad £12.95 (GF)

caramelized red onions, coriander, raspberry, baby leaves, ice cider vinegar dressing

Tri Colour Quinoa £8.95 (vegan, GF)

roasted butternut squash, super seeds, baby leaves, baby spinach, chilli vinaigrette

Pumpkin Tortellini £13.95 (V)

rocket pesto cream sauce

Sea Food Squid Ink Pasta £15.95

clams, king prawns, mussels, squid, sea asparagus, cherry tomatoes & red chillies

Crispy Gnocchi £13.95 (vegan)

Mediterranean roast vegetables, spiced tomato sauce

From the Grill

all of our steaks are grass-fed prime British beef, matured on the bone for a minimum of 21 days in dry aging chill.

Steaks are served with garlic & herb roasted cherry vine tomato, steak chips or sweet potato fries

Char-Grilled Sirloin Steak, 8oz * £21.95 (GF)

Char-Grilled Ribeye, 8oz* £23.95 (GF)

Char-Grilled Fillet 8oz* £25.95 (GF)

surf & turf your steak with **Peri-Peri tiger prawns** for an additional £6 supplement

Pink & Green Pepper Sauce £1.99

Béarnaise Sauce £1.99

Main Courses

Red Wine Braised Lamb Shank £18.95 (GF)

garlic potato gratin, silver skins, green beans, sun blushed tomatoes & Chianti jus

Herb Crusted Grasmere Pork Fillet £17.50

bubble & squeak, artichoke puree, petit pans and jus

Gressingham Duck Breast £17.95

confit duck leg spring roll, cavolo nero, poached apricots, potato gratin and black berries jus

Roasted Parma Ham & Salmon Supreme £18.95 (GF)

clams, smoked eel, sea asparagus & saffron risotto

Vegetarian Saffron Risotto £13.50 (GF, vegan)

roasted butternut squash, wild mushrooms & crispy sage

Side Dishes

Onion Rings £3.95 (DF, vegan)

Seasonal Baby Vegetables £3.95 (vegan, GF)

Steak Chips £3.95 (vegan)

Skin on Fries £3.95 (vegan)

Sweet Potato Fries £3.95 (vegan)

House Salad £3.95 (V, GF, DF)

Please inform staff of any dietary restrictions or allergies when ordering.

* - weight before cooking V – suitable for vegetarian Vegan – Suitable for Vegan GF – suitable for Gluten Free DF – suitable for Dairy Free

All prices are inclusive of VAT.

Desserts

Chocolate Fondant £6.95

orange caramel sauce, praline soil, cherry ice cream

Baileys & White Chocolate Crème Brulee £5.95

raspberries, lemon & ginger shortbread

Strawberry Eton Mess Cheesecake £5.95

berries compote

Flourless Chocolate Torte £5.95 (GF)

salted caramel ice cream, raspberries

Selection of Ice Creams and Sorbets (V) £5.50

Strawberry & Macaron's

vanilla bean ice cream,

double chocolate ice cream,

strawberry sensation ice cream,

rhubarb & custard ice cream,

English butter toffee ice cream,

raspberry sorbet,

mandarin sorbet,

Mediterranean lemon sorbet

Selection of British Cheese

Choice of 3 for £7.95 or all 5 for £9.50

served with spiced pear chutney and oatcakes

Rutland Red – England's only unpasteurised Red Leicester, matured for 6 months, slightly sweet with caramelised flavour

Stilton – handcrafted cheese from Melton, matured for 12 to 18 weeks, creamy, moist, rich, complex in flavour with a huge aroma

Sage Derby – semi hard delicate cheese with a mild sage flavour

Barbers 1833 Cheddar – matured for 24 months during which it develops rich, intense flavour, finishing off with a smooth creamy texture

Bath Soft Cheese – soft and yielding with a white bloomy rind. The flavour is mushroomy and creamy with a hint of lemons

For our younger guests

Starters

Soup of the day £1.95 (vegan)

Cheesy Garlic Bread £1.95

Spiced Chicken Wings £1.95 (DF, GF)

Fish Fingers £1.95 (DF)

Chicken Nuggets £1.95 (DF)

Cucumber, carrot & pepper sticks £1.95 (vegan)

Main Course

Pork Sausages £5.95

mash, peas & gravy

Mini Fish & Fries £5.95 (DF)

mushy peas, tartare sauce, lemons

Kids Beef Burger £5.95

homemade burger, cheese, fries or salad

Vegetable Burger £5.95 (vegan)

mixed vegetables, cheese, fries or salad

Kids Grilled Spiced Chicken Burger £5.95

cheese, fries or salad

Grasmere BBQ Baby Ribs £5.95 (DF, GF)

fries

Desserts

Scoops of Vanilla Ice Cream £1.95 (V, GF)

Fresh Fruit Salad £1.95 (V, DF, GF, vegan)

Peanut Chocolate Brownie & Ice Cream £1.95

Liquor Coffee

Highland Coffee – Scotch Whiskey (Famous Grouse) £5.90

Irish Coffee – Jameson's Whiskey £5.90

Irish Coffee Cream – Baileys £6.30

French Coffee – Grand Marnier £6.10

Italian Coffee – Amaretto £5.80

English Coffee – Gordons Gin £5.90

Calypso Coffee – Tia Maria £5.90

Seville Coffee – Cointreau £5.90

Russian Coffee – Vodka £6.10

Skye Coffee – Drambuie £5.90

Hot Beverages

Large Americano £2.80

Latte £2.95

Mocha £3.00

Small Cappuccino £2.55

Large Cappuccino £2.95

Espresso £2.60

Hot Chocolate £3.00

Ringtons Tea £2.15

Loose Leaf Tea £3.20

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